

# WHITEHAVEN MARLBOROUGH GEWÜRZTRAMINER 2018



WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

## Colour / Appearance:

Deep straw, with a bright clarity.

## Aroma / Bouquet:

Lifted Turkish delight, limoncello and marmalade, with nutmeg and cinnamon spice.

## Palate:

Full-bodied with a rich, oily texture and soft acidity. A balanced amount of residual sugar to aid this softness. Lifted Turkish delight and rose petal flavours persist on the long, supple finish.

## Cellaring:

Cellaring for many years, the Gewürztraminer will gain varietal and honeyed bottle-age complexity. However, the wine is already in good balance, and can be enjoyed immediately.

## Food Match:

This wine is made to be enjoyed best with food. We recommend dishes with aromatic spices and flavours, such as Moroccan, Thai or Chinese dishes.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	14.0%
<b>Residual Sugar:</b>	11.5g/L
<b>Acidity:</b>	4.7g/L
<b>pH:</b>	3.84

## Grape Growing:

Vines are trained to 2 canes on a standard trellis, with balanced pruning, shoot thinning, vertical shoot positioning, tucking and trimming to achieve an open, healthy canopy.

## Climate:

Budburst was slightly earlier than normal and the weather slightly warmer than average. The early part of the season was notable for no frost events. In November, the weather became dry and the timing of the season returned to the long term average with some cooler days. Hot, dry weather in early December, resulted in a very good fruit set, and a rapid advancement in vine growth. The remainder of December and January were very hot. February was wetter with two ex-tropical cyclones adding some disease pressure. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

## Winemaking:

The fruit was hand-picked, de-stemmed and held with the skins in the press for 24 hours. The free run and light pressings were combined and cold settled. The fermentations were carried out in stainless steel, and stopped with some residual sugar to aid texture and mouthfeel. The wine was aged on lees for 4 months before bottling in late September. **Winemakers:** Sam Smail and Diana Katardzhieva

